

*Want
something different?*



48
new **JELL-O**
REG. U.S. PAT. OFF.

ENTRÉES
RELISHES
SALADS
DESSERTS

Insist on genuine Jell-O

- if you want pure fruit flavors

Jell-O is flavored with pure fruit flavors. Those words "pure fruit flavor" on the Jell-O package are your protection—the U.S. Government permits their use *only* when the flavor comes from fruit itself. And remember—no synthetic flavor ever quite catches the real flavor of real fruit. To fastidious housewives and careful mothers—Jell-O's pure fruit flavors are an all-important point.

- if you want a quivery-tender result

Jell-O never becomes tough or rubbery. Even if you make up your Jell-O the day before, out comes a mound of gelatin that shimmers in every light, quivers with the slightest movement, and tastes—every tender spoonful—as delicately delicious as gelatin *should*! And when you want to serve Jell-O in a hurry, follow the double-quick method on every package.

- if you want to make sure of freshness

Jell-O is always fresh—and for two reasons. First, its inner waxed envelope is sealed by a patented process which no one else can use. Second, Jell-O is the universal favorite, and therefore no package stays long on the grocer's shelf. With Jell-O, freshness is assured. And because Jell-O is fresh, it dissolves more quickly—*tastes fresher*!

Want a surprise today?

It's certain that between the covers of this booklet, you'll find a recipe just to suit—one which, like magic, uses exactly the things you have on hand!

An odd orange or banana? Left-over fruit juices? Cooked vegetables? Meats? Fish? It's amazing how Jell-O can turn the most trivial items on hand into fascinating new dishes!

Appetizers!

Main dishes!

Relishes!

Salads!

Desserts!

And—most amazing of all, you'll find even the most “companyfied” of Jell-O surprises easy to make. Sure to turn out right.

Keep this booklet close by when you're planning menus. You'll find it always ready with a suggestion—a practical solution for every menu need.

And keep Jell-O on hand—buy it—six packages at a time—all six flavors. Jell-O comes in Lemon, Lime, Orange, Cherry, Strawberry, Raspberry—every one a pure fruit flavor.

JELL-O—a product of GENERAL FOODS CORPORATION—
is sold by grocers everywhere



DESSERTS

Emerald Fruit Cup

1 package Lime Jell-O
1 pint boiling water

2 cups mixed fruit, diced and chilled
(pears, peaches, cherries, pineapple, etc.)

Dissolve Jell-O in boiling water. Pour into shallow pan. Chill until firm. Cut into small cubes. Combine with fruit. Pile into sherbet glasses, adding a small amount of fruit juice to each serving. Serves 8.

Dessert Novelty

2 bottles Coca-Cola
 $\frac{1}{2}$ cup water

1 package Lemon Jell-O
 $\frac{1}{4}$ teaspoon salt

2 tablespoons lemon juice

ADD 1 bottle Coca-Cola to water and heat in double boiler. Add Jell-O and salt and stir until dissolved. Cool. Add second bottle Coca-Cola and lemon juice. Turn into molds. Chill until firm. Garnish with whipped cream, if desired. Serves 6.

Raspberry Blocks with Pineapple

1 package Raspberry Jell-O ½ cup canned pineapple juice
1½ cups boiling water 1 cup canned sliced pineapple, diced

DISSOLVE Jell-O in boiling water. Add pineapple juice. Turn into loaf pan. Chill until firm. Cut into cubes. Pile into sherbet glasses with diced pineapple. Serves 8.

Grape Orange Mold

1 package Orange Jell-O ½ cup grape juice
1 cup boiling water ½ cup orange juice, strained

DISSOLVE Jell-O in boiling water. Add grape and orange juice. Turn into molds. Chill until firm. Unmold. Serves 4.

Crimson Crystal Dessert

1 package Strawberry Jell-O ¼ cup maraschino cherry juice
1½ cups boiling water Juice of 1 lemon
12 maraschino cherries, quartered

DISSOLVE Jell-O in boiling water. Add fruit juices. Turn into shallow pan. Chill until firm. Cut into cubes. Pile into sherbet glasses with cherries. Serves 6.



Crimson Crystal Dessert (recipe above)

Amber Russet

1 package Orange Jell-O
1½ cups hot prune juice
4 tablespoons sugar

Dash of salt
Juice of 1 lemon and maraschino
cherry juice to make ½ cup

DISSOLVE Jell-O in hot prune juice. Add sugar, salt, and fruit juices. Turn into individual molds. Chill until firm. Unmold. Serve with whipped cream, if desired. Serves 6.

Jellied Figs

1 package Strawberry Jell-O
1 pint boiling fig juice and water
1 cup stewed figs, drained and cut

¼ teaspoon salt
1 tablespoon lemon juice

DISSOLVE Jell-O in boiling fig juice and water. Add salt, lemon juice, and figs. Chill until slightly thickened. Turn into sherbet glasses. Chill until firm. Serve plain or with whipped cream. Serves 8.

Cider and Cranberry Jell-O

1 package Strawberry Jell-O
4 tablespoons sugar
1 cup boiling juice from stewed cranberries

¼ teaspoon salt
1 cup boiling sweet cider

DISSOLVE Jell-O, sugar, and salt in boiling fruit juices. Turn into individual molds. Chill until firm. Unmold. Serves 6.

Grapefruit Delight

1 package Lime Jell-O
1 pint boiling water

1 cup grapefruit sections, free
from membrane and diced

DISSOLVE Jell-O in boiling water. Chill. When slightly thickened, fold in grapefruit. Turn into mold. Chill until firm. Unmold. Serves 6. Raspberry Jell-O may be used, if desired.

Prune Medallion Pudding

¼ cup sugar
½ pound prunes, cooked, seeded,
and finely cut
1 package Lemon or Raspberry
Jell-O

2 cups boiling water and
prune juice
Dash of salt
Dash of cinnamon
½ cup raisins, finely cut

¼ cup nut meats, coarsely broken

COOK sugar with prunes in very small amount of water. Drain. Dissolve Jell-O in boiling water and prune juice. Add salt, cinnamon, raisins, and prunes. Chill. When slightly thickened, fold in nuts. Turn into small baking powder cans. Chill until firm. Unmold. Serve in slices. Garnish each slice with whipped cream, if desired. Serves 8.

Cherry Almond Jell-O

1 package Cherry Jell-O
1 pint boiling water

Blanched almonds, finely cut, or
 $\frac{1}{4}$ teaspoon almond extract

DISSOLVE Jell-O in boiling water. Pour $\frac{1}{2}$ of Jell-O into mold. Chill. When slightly thickened, add layer of nuts. Chill until firm. Add remaining Jell-O and layer of nuts. Chill until firm. Serves 6.

Daffodil Sponge

1 package Lemon Jell-O
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon salt

1 pint boiling water
2 eggs
2 tablespoons sugar

COMBINE Jell-O, sugar, and salt with 3 tablespoons water. Add egg yolks and stir well. Add remaining water gradually, stirring until Jell-O is dissolved. Chill until slightly thickened. Place in bowl of cracked ice or ice water and whip with rotary egg beater until light and foamy. Beat 2 tablespoons sugar with egg whites until stiff. Fold into Jell-O mixture. Turn into molds. Chill until firm. Unmold. Serve with Barbados Sugar Sauce (below). Serves 8.

Barbados Sugar Sauce

3 egg yolks
2 tablespoons butter

$\frac{1}{4}$ cup brown sugar, firmly packed
 $\frac{1}{8}$ teaspoon salt
1 tablespoon water

COMBINE ingredients in top of double boiler and cook over hot water until sugar is dissolved, stirring constantly. Chill. Beat well.

Cherry Whip

1 package Cherry Jell-O

1 pint boiling water

DISSOLVE Jell-O in boiling water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Pile lightly in sherbet glasses. Top each glass with a cherry. Serves 6.

Lime Mallow Whip

1 package Lime Jell-O

1 pint boiling water
10 marshmallows, finely cut

DISSOLVE Jell-O in boiling water. Add marshmallows and stir until dissolved. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Turn into molds. Chill until firm. Unmold. Serve with fruit sauce, if desired. Serves 10.

Golden Apricot Meringue Pie

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|---|---|
| $\frac{1}{2}$ pound dried apricots, cooked
and drained | 2 cups boiling apricot juice
and water |
| $\frac{1}{3}$ cup sugar | $\frac{1}{4}$ teaspoon salt |
| 1 package Orange Jell-O | 1 baked 9-inch pie shell |

COMBINE apricots and sugar. Dissolve Jell-O in boiling apricot juice and water. Add salt. Pour over apricots, stirring occasionally as mixture cools. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Cover with Three-minute Meringue (page 9) and sprinkle with coconut, if desired.

Jellied Fruit

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|--------------------------------------|--|
| 1 package Lemon or
Orange Jell-O | 1 apple, pared and diced |
| 1 cup boiling water | 1 cup canned pineapple,
drained and diced |
| 1 cup fruit juices and
cold water | 6 red cherries, seeded
and chopped |
| 1 teaspoon lemon juice | 4 tablespoons sugar |

DISSOLVE Jell-O in boiling water. Add fruit juices and water. Chill. Combine fruit and sugar. When Jell-O is slightly thickened, fold in fruit. Turn into ring mold. Chill until firm. Unmold. Garnish with whipped cream, pistachios, and maraschino cherries. Serves 6.



Jellied Fruit (recipe above)



Marvel Lemon Pie (recipe below)

Marvel Lemon Pie

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|-----------------------------|-----------------------------------|
| 1 package Lemon Jell-O | Grated rind and juice of 2 lemons |
| $\frac{3}{4}$ cup sugar | $1\frac{3}{4}$ cups boiling water |
| $\frac{1}{4}$ teaspoon salt | 2 egg yolks |
| | 1 baked 9-inch pie shell |

COMBINE Jell-O, sugar, salt, and lemon rind with 3 tablespoons water. Add egg yolks and stir well. Add remaining water, stirring until Jell-O is dissolved. Add lemon juice. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Cover with Three-minute Meringue (below) or top with whipped cream.

Three-minute Meringue

- | | |
|-------------------------------------|---------------------|
| 2 egg whites, unbeaten | Dash of salt |
| $\frac{1}{2}$ cup sugar | 2 tablespoons water |
| Few drops vanilla or almond extract | |

PUT egg whites, sugar, salt, and water in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water and beat 1 minute; then remove from fire, and continue beating 2 minutes longer, or until mixture will stand in peaks. Add flavoring. Beat well. Spread over jellied pies.

Strawberry Whip

- | | |
|-----------------------------|-----------------------------|
| 1 package Strawberry Jell-O | 1 cup strawberries, crushed |
| 1 cup boiling water | and drained |
| 1 cup strawberry juice | $\frac{1}{3}$ cup sugar |

DISSOLVE Jell-O in boiling water. Add strawberry juice. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in strawberries and sugar. Turn into mold. Chill until firm. Unmold. Serves 8.

Pineapple Strawberry Whip

- | | |
|--|---------------------------|
| 1 package Strawberry Jell-O | 1 cup pineapple juice and |
| 1 cup boiling water | cold water |
| 1 cup canned shredded pineapple, drained | |

DISSOLVE Jell-O in boiling water. Add pineapple juice and cold water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in pineapple. Turn into individual molds. Chill until firm. Unmold. Serves 8.

Prune Whip

- | | |
|-------------------------|---------------------------------------|
| 1 package Orange Jell-O | $\frac{1}{4}$ teaspoon salt |
| 1 pint boiling water | $1\frac{1}{2}$ cups stewed prune pulp |
| 4 tablespoons sugar | |

DISSOLVE Jell-O in boiling water. Add salt. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in prune pulp and sugar. Pile lightly in sherbet glasses. Chill until firm. Serve with whipped cream or custard sauce. Serves 6.

Banana Fluff

- | | |
|-----------------------------|--------------------------------|
| 1 package Strawberry Jell-O | $\frac{1}{8}$ teaspoon salt |
| 1 cup boiling water | 3 bananas, crushed |
| 1 cup cold water | 1 cup canned crushed pineapple |
| 9 marshmallows, finely cut | |

DISSOLVE Jell-O in boiling water; add cold water and salt. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in bananas, pineapple, and marshmallows. Turn into mold. Chill until firm. Unmold and serve with whipped cream or fruit sauce, if desired. Serves 10.

Orange Moss

- | | |
|------------------------|--------------------------|
| 1 package Lemon Jell-O | 1 teaspoon lemon juice |
| 1 pint boiling water | Juice and grated rind of |
| 4 tablespoons sugar | 1 large orange |
| 1 cup cream | |

Dissolve Jell-O in boiling water. Add sugar, fruit juices, and rind. Chill until cold and syrupy. Fold in cream, whipped only until thick and shiny, but not stiff. Chill until slightly thickened. Turn into mold. Chill until firm. Unmold. Serves 6.

Peach Bavarian

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|------------------------------------|-------------------------|
| 1 package Lemon or Orange Jell-O | $\frac{1}{2}$ cup cream |
| 1 cup boiling water | 1 cup crushed peaches, |
| 1 cup peach juice | sweetened and drained |
| 2 or 3 drops bitter almond extract | |

Dissolve Jell-O in boiling water. Add peach juice. Chill until cold and syrupy. Fold in cream, whipped only until thick and shiny, but not stiff. Add peaches and flavoring. Chill until slightly thickened. Turn into individual molds. Chill until firm. Unmold. Garnish with peach slices. Serves 8.

And don't forget
that "*plain* Jell-O" is luscious!

*Here are unusual ways to make "plain
Jell-O" dishes look especially lovely.*

JELL-O CUBES: Mold Jell-O in shallow pan. When firm, cut in cubes and pile in sherbet glasses. Or, pile around base of large mold of whipped or cream Jell-O dessert.

JELL-O FLAKES: Mold Jell-O in shallow pan. When firm, break into bits with spoon. Serve in sherbet glasses plain or combined with fruit or whipped cream. Or, force thoroughly chilled and firm Jell-O through ricer. Pile in sherbet glasses and keep in cold place until served.

JELL-O MOUNDS: Unmold individual molds of Jell-O on slices of pineapple or sections of orange or grapefruit.

JELL-O DE LUXE: Arrange thin lady fingers, strips of sponge cake, or sections of orange and grapefruit in sherbet glasses. Unmold individual molds of Jell-O on top, or, pile with Jell-O Cubes.

FRUIT LAKES: Arrange fruit in sherbet glasses. Dissolve Jell-O, cool, and pour over fruit. Chill until firm.

JELL-O COMBINATIONS: Fill parfait glasses half full of Orange Jell-O Cubes; then fill with Lime Jell-O Cubes. (Raspberry Jell-O Cubes and Lemon Jell-O Cubes also make an attractive combination.)

JELL-O ZOO—for the children: Arrange animal crackers around edges or trooping over the top of large Jell-O mold, or stand a cracker on top of each serving of Jell-O.

Garnishes That are Simple

Sprinkle toasted, tinted, or plain shredded coconut over Jell-O whips and creams.

Place quarters of maraschino cherries on top of individual servings of Jell-O, in flower-petal arrangement.

Arrange sections of orange or grapefruit, free from membrane, around large Jell-O mold in pin-wheel fashion.

Arrange peach slices, pineapple fans (quarter-slices), or berries, at base or beside individual Jell-O molds.

Top Jell-O with bit of whipped cream. Sprinkle with chopped nuts, cubes of bright jelly, candied fruit, or date strips.



Prune Whip (recipe page 10)



ENTRÉES and RELISHES

Cucumber Tang Relish

- | | |
|---|-----------------------|
| 1 package Lime Jell-O | 2 teaspoons vinegar |
| 1 pint boiling water | 1 cup cucumber, diced |
| $\frac{1}{2}$ cup sour pickles, chopped | |

DISSOLVE Jell-O in boiling water. Add vinegar. Chill. When slightly thickened, fold in cucumbers and pickles. Turn into molds, filling them $\frac{1}{2}$ full. Chill until firm. Unmold on crisp lettuce. Serve with Hellmann's Mayonnaise. Makes 12 half-molds.

Cheese Cube Relish

- | | |
|-----------------------------|---|
| 1 package Lime Jell-O | 4 teaspoons vinegar |
| 1 pint boiling water | 1 cup cheese, cut in small cubes |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup sweet pickles, finely chopped |

DISSOLVE Jell-O in boiling water. Add salt and vinegar. Chill. When slightly thickened, fold in cheese and pickles. Turn into individual molds, filling them $\frac{1}{2}$ full. Chill until firm. Unmold. Serve with cold cuts. Makes 12 half-molds.

Jellied Spanish Relish

- | | |
|---------------------------------------|---------------------------------------|
| 1 package Lime Jell-O | 1/2 teaspoon salt |
| 1 pint boiling water | 2 pimientos, finely chopped |
| 1 1/2 tablespoons vinegar | 1/2 cup white cabbage, finely chopped |
| Dash of Cayenne | 1 cup celery, finely chopped |
| 1/2 cup sweet pickles, finely chopped | |

DISSOLVE Jell-O in boiling water. Add vinegar, Cayenne, and salt. Chill. When slightly thickened, fold in pimientos, cabbage, celery, and pickles. Turn into individual molds, filling them 1/2 full. Chill until firm. Unmold. Makes 12 half-molds.

Ham and Celery Loaf

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|---------------------------------|-----------------------------------|
| 1 package Lime Jell-O | 1 cup cooked ham, finely chopped |
| 1 3/4 cups boiling water | 1 1/2 cups celery, finely chopped |
| 1/4 cup vinegar | 1 tablespoon onion, scraped |
| 1/2 teaspoon salt | or finely minced |
| 2 sweet pickles, finely chopped | |

DISSOLVE Jell-O in boiling water. Add vinegar and salt. Chill. When slightly thickened, fold in ham, celery, onion, and pickles. Turn into loaf pan. Chill until firm. Unmold. Serve in slices. Garnish with crisp water cress. Serves 10.

Rice and Fish Loaf

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|-------------------------------|------------------------------|
| 1 package Lemon Jell-O | 1 cup salmon, tuna, or other |
| 1 cup boiling water | cooked fish, flaked |
| 1/2 cup cold water | 2 cups cold cooked rice |
| 1/2 cup chili sauce | 1 green pepper, or |
| 1/2 teaspoon salt | 6 stuffed olives, chopped |
| 1 small onion, finely chopped | |

DISSOLVE Jell-O in boiling water. Add cold water, chili sauce, and salt. Chill. When slightly thickened, fold in remaining ingredients. Turn into loaf pan. Chill until firm. Unmold. Slice and serve with a tart sauce. Serves 8.

Chicken Salad Mold

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|----------------------------|------------------------------------|
| 1 package Lemon Jell-O | 3 tablespoons vinegar |
| 1 3/4 cups boiling chicken | 1/2 teaspoon salt |
| stock, free from fat | 1 cup celery, chopped |
| Dash of Cayenne | 1 cup chicken, cut in small pieces |

DISSOLVE Jell-O in boiling stock. Chill. Combine Cayenne, vinegar, salt, celery, and chicken. Chill. When Jell-O is slightly thickened, fold in chicken mixture. Turn into loaf pan. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6.

Nippy Tongue Combination Plate

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|--|--|
| 1 package Lemon Jell-O | $\frac{1}{2}$ teaspoon salt |
| 1 pint boiling water | $\frac{3}{4}$ cup cabbage, finely chopped |
| 3 tablespoons vinegar | $\frac{3}{4}$ cup cooked beets, finely diced |
| $1\frac{1}{2}$ tablespoons prepared horse-radish | |

DISSOLVE Jell-O in boiling water. Add vinegar. Chill. Add salt to cabbage and beets. When Jell-O is slightly thickened, fold in cabbage, beets, and horse-radish. Turn into individual molds. Chill until firm. Makes 8 molds.

Prepare luncheon plate of thin slices of cold boiled tongue, buttered toast, and a Jell-O mold, unmolded on crisp lettuce.

Corned Beef Loaf

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|--------------------------|-----------------------------------|
| 1 package Lemon Jell-O | 1 tablespoon Worcestershire sauce |
| 1 cup boiling water | $\frac{1}{4}$ teaspoon paprika |
| 1 cup meat stock, or | 3 cups cooked corned beef, |
| 1 cup water plus 4 | ground |
| bouillon cubes, or | 1 tablespoon onion, grated |
| 4 teaspoons beef extract | 1 tablespoon prepared mustard |

DISSOLVE Jell-O in boiling water. Add meat stock, Worcestershire sauce, and paprika. Chill. When slightly thickened, fold in corned beef, onion, and mustard. Turn into loaf pan. Chill until firm. Unmold. Serve in slices on crisp lettuce. Garnish with sliced hard-cooked eggs or tomato wedges. Serves 10.

Jellied Tuna with Mayonnaise

- | | |
|---|--|
| 1 package Lemon Jell-O | 1 teaspoon salt |
| 1 cup boiling water | 1 cup tuna fish, flaked |
| 1 cup cold water | 1 cup peas, fresh-cooked or canned |
| 2 tablespoons vinegar | 2 tablespoons pimiento, finely chopped |
| $\frac{1}{2}$ cup Hellmann's Mayonnaise | |

DISSOLVE Jell-O in boiling water. Add cold water, vinegar, and salt. Chill. When slightly thickened, fold in remaining ingredients. Blend. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with additional mayonnaise. Serves 6 to 8.

Jellied Salmon with Mayonnaise

PREPARE as for Jellied Tuna with Mayonnaise (above), substituting 1 cup salmon, flaked, and 1 cup celery, diced, for tuna fish and peas.

Shrimp Mayonnaise Molds

PREPARE as for Jellied Tuna with Mayonnaise (above), substituting $1\frac{1}{2}$ cups shrimps, halved, and $\frac{1}{4}$ cup green pepper, chopped, for tuna fish and peas.



Sea Dream Salad

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|-----------------------------|------------------------|
| 1 package Lime Jell-O | 1 tablespoon vinegar |
| 1 cup boiling water | 1 teaspoon onion juice |
| 1 cup cucumber, grated | Dash of Cayenne |
| $\frac{1}{2}$ teaspoon salt | |

DISSOLVE Jell-O in boiling water. Add cucumber, vinegar, onion juice, Cayenne, and salt. Force through sieve. Turn into mold. Chill until firm. Cut in squares and serve on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6.

Crisp Summer Salad

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|--|-----------------------------------|
| 1 package Lemon or Lime Jell-O | 1 tablespoon vinegar |
| 1 pint boiling water | 1 cup cucumber, diced |
| 1 teaspoon salt | 1 cup red radishes, thinly sliced |
| 1 cup tender young onions, thinly sliced | |

DISSOLVE Jell-O in boiling water. Add salt and vinegar. Chill. When slightly thickened, fold in vegetables. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.

Red Crest Tomato Aspic

- | | |
|---------------------------------------|-------------------------------|
| 1 package Strawberry Jell-O | 1 3/4 teaspoons scraped onion |
| 2 1/4 cups cooked or canned tomatoes | 1 3/4 teaspoons salt |
| 2 1/4 teaspoons prepared horse-radish | Dash of Cayenne |

DISSOLVE Jell-O in hot tomatoes. Add horse-radish, onion, salt, and Cayenne. Force through sieve. Turn into individual molds. Chill until firm. Garnish with Hellmann's Mayonnaise. Serves 4.

May be molded in half-molds for a meat relish, or molded in ring mold and served with a fresh green vegetable salad piled in center, garnished with Hellmann's Mayonnaise.

Carrot and Cabbage Salad

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|------------------------|------------------------------------|
| 1 package Lemon Jell-O | 1 teaspoon salt |
| 1 pint boiling water | 1 cup raw carrots, grated |
| 2 tablespoons vinegar | 1 cup raw cabbage, finely shredded |

DISSOLVE Jell-O in boiling water. Add vinegar and salt. Chill. When slightly thickened, fold in carrots and cabbage. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.



Carrot and Cabbage Salad (recipe above)

Cardinal Salad

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|------------------------------|--|
| 1 package Lemon Jell-O | 2 teaspoons onion juice or
grated onion |
| 1 cup boiling water | 1 tablespoon prepared horse-radish |
| $\frac{3}{4}$ cup beet juice | $\frac{3}{4}$ cup celery, diced |
| 3 tablespoons vinegar | 1 cup cooked beets, diced |
| $\frac{1}{2}$ teaspoon salt | |

DISSOLVE Jell-O in boiling water. Add beet juice, vinegar, salt, onion juice, and horse-radish. Chill. When slightly thickened, fold in celery and beets. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.

Cottage Cheese Salad

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|--|----------------------------------|
| 1 package Lemon or Lime Jell-O | 1 cup cottage cheese |
| 1 cup boiling water | $\frac{1}{4}$ teaspoon salt |
| 1 cup canned pineapple juice and
cold water | Dash of Cayenne |
| 1 cup grated pineapple | Strips of red or green
pepper |

DISSOLVE Jell-O in boiling water. Add pineapple juice and water. Chill. Combine pineapple, cheese, salt, and Cayenne. When slightly thickened, fold in pineapple mixture. Decorate mold with strips of red or green pepper. Pour Jell-O mixture into it. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.

Jellied Carrots and Peas

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|--|--------------------------------------|
| 1 package Lemon Jell-O | $\frac{1}{2}$ teaspoon salt |
| 1 cup boiling water | $\frac{1}{4}$ teaspoon paprika |
| $\frac{3}{4}$ cup vegetable stock or
cold water | 1 cup cooked carrots, diced |
| 3 tablespoons vinegar | 1 cup fresh-cooked or canned
peas |

DISSOLVE Jell-O in boiling water. Add vegetable stock, vinegar, salt, and paprika. Chill. When slightly thickened, fold in carrots and peas. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.

New Manhattan Salad

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|------------------------|--|
| 1 package Lemon Jell-O | $\frac{1}{2}$ teaspoon salt |
| 1 pint boiling water | 1 cup tart apples, diced |
| 1 tablespoon vinegar | $\frac{1}{2}$ cup walnut meats, finely chopped |
| | 1 cup celery, diced |

DISSOLVE Jell-O in boiling water; add vinegar and salt. Pour thin layer in mold. Chill until firm. Combine apples, nuts, and celery, and place in mold. Add remaining Jell-O to mold. Chill until firm. Unmold on crisp lettuce. Serve with Hellmann's Mayonnaise. Serves 8.

Spring Salad

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|--------------------------------|--|
| 1 package Lemon or Lime Jell-O | 2 cups cucumber, diced, salted,
and drained, or |
| 1 pint boiling water | 1 cup celery, diced |
| 1 tablespoon vinegar | |
| 1 cup nut meats, chopped | |

DISSOLVE Jell-O in boiling water. Add vinegar. Chill. When slightly thickened, add nuts and cucumber. Turn into mold. Chill until firm. Unmold on crisp lettuce. Serve with Hellmann's Mayonnaise. Serves 6.

Sunset Salad

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|---------------------------------|---|
| 1 package Lemon Jell-O | $\frac{1}{2}$ teaspoon salt |
| 1 cup boiling water | 1 cup canned grated pineapple,
drained |
| 1 cup canned pineapple
juice | 1 cup grated raw carrot |

DISSOLVE Jell-O in boiling water. Add pineapple juice and salt. Chill. When slightly thickened, add pineapple and carrot. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6.

Jellied Orange and Cheese Salad

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|--------------------------------|-----------------------------------|
| 1 package Orange Jell-O | $\frac{1}{4}$ cup lemon juice |
| 1 cup boiling water | 1 cup celery, finely chopped |
| $\frac{3}{4}$ cup orange juice | 1 package (3 ounces) cream cheese |

DISSOLVE Jell-O in boiling water. Add fruit juices. Chill. When slightly thickened, fold in celery. Turn into loaf pan. Chill until firm. To serve, cut in 2-inch squares, allowing 2 squares to each serving. Arrange on crisp lettuce. Top with squares of cream cheese. Garnish with Hellmann's Mayonnaise. Serves 6.

Imperial Pear Salad

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|--------------------------------|---------------------------------|
| 1 package Lemon or Lime Jell-O | $\frac{1}{4}$ teaspoon salt |
| 1 cup boiling water | $\frac{1}{8}$ teaspoon ginger |
| 1 cup pear juice | 3 halves canned pears,
diced |
| 1 tablespoon vinegar | |

DISSOLVE Jell-O in boiling water. Add pear juice, vinegar, salt, and ginger. Chill. When slightly thickened, fold in pears. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise and cream cheese, if desired. Serves 6.



Grapefruit Salad (recipe below)

Grapefruit Salad

1 package Lemon or
Lime Jell-O
1 cup boiling water
2 tablespoons sugar

2 grapefruit, sections free from mem-
brane and cut in pieces
1 cup grapefruit juice and cold
water

Dissolve Jell-O in boiling water. Sprinkle sugar over grapefruit and drain thoroughly. Add grapefruit juice and water to Jell-O. Turn into shallow pan, chill until firm, and cut in cubes. Combine cubes and grapefruit on crisp lettuce and serve with Hellmann's Mayonnaise. Serves 8.

Lime Fruit Salad

1 package Lime Jell-O
1 pint boiling water
2 teaspoons vinegar

$\frac{1}{2}$ cup walnut meats, coarsely broken
1 banana, finely cut
1 orange, finely cut

Dissolve Jell-O in boiling water. Add vinegar. Pour layer of clear Jell-O mixture into ring mold. Chill until firm. Chill $\frac{1}{2}$ of remaining Jell-O mixture. When slightly thickened, fold in nuts and fruit and add to firm layer in mold. Chill until firm. Cover with remaining clear Jell-O mixture. Chill again until firm. Unmold on crisp lettuce. Serve with Hellmann's Mayonnaise. Serves 6 to 8.



Want to Mold Your Jell-O Quickly?

DISSOLVE package of Jell-O in one cup of boiling liquid, then add remaining cup of liquid *cold*. Place mold in pan of crushed ice, ice water, or ice and salt, and leave in coldest place available. Your Jell-O will be firm in no time!



Jell-O Rules

For measuring: Use standard measuring cup. Allow 1 pint (2 cups) liquid to 1 package of Jell-O. Fruit juice may be used for all or part of liquid.* One package contains 8 level tablespoons of Jell-O.

For dissolving: Use exact amount of liquid specified. Liquid used to dissolve Jell-O must be boiling. It should be poured onto Jell-O and stirred until Jell-O is entirely dissolved.

For molding: A metal mold chills more quickly than one of enamel or earthenware. Turn Jell-O into mold. Chill in mold until firm.

For unmolding: Dip the mold to the edge in warm—not hot—water. Hold a moment, remove, and dry outside of mold. Cover mold with serving plate; invert both. Raise one side of mold slightly and give mold a sharp shake. Repeat if necessary.

*Raw pineapple cannot be used successfully with Jell-O.

Use cooked or canned pineapple.

(Continued on next page)



Do You Love to Serve Pretty Dishes?

Send for These Jell-O Molds . . .

Jell-O, no matter how you serve it, is lovely. But molded . . . chef-fashion . . . to bring out its clear, colorful beauty . . . it's a jewel of a dish!

AT A BARGAIN PRICE

6 of the new, larger size, individual Jell-O molds, all to match or 1 large Jell-O mold for . . . **25^c**

Because we buy them in tremendous quantities, these well made, sturdy aluminum molds are offered you at a saving. The individual molds are now big enough to hold a generous portion of Jell-O with other ingredients in it! Send today.

(Continued from page 21)

For molding fruits and vegetables: Chill dissolved Jell-O. When slightly thickened, fold in fruits or vegetables. They will remain evenly suspended. In general, 1 pint (2 cups) prepared fruits or vegetables are used with 1 package of Jell-O.

For chilling: Cool Jell-O before chilling to avoid wasting ice or raising the temperature of the refrigerator. For quick chilling, use the freezing trays of an automatic refrigerator. Or, place Jell-O mold in a pan of cracked ice and salt, ice water, or snow.

For tray-chilled delicacies: Any Jell-O dish may be chilled quickly and successfully in the freezing trays of the automatic refrigerator. Tray-chilled dishes have a frosty coldness which is delightful. These Jell-O dishes should be thoroughly chilled—but never frozen. Proper chilling takes but 1½ to 2 hours. The mixture may remain there safely for 4 hours, but not longer.

For whips: Chill dissolved Jell-O until cold and syrupy. Place in a bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream.

For Creams: Jell-O creams have a smooth velvety texture and are made with much less cream than is usually required in this type of dessert. Most of the Jell-O creams in this book are made as follows: Chill dissolved Jell-O until cold and syrupy; whip cream until thick and shiny but not stiff and dull. Combine. The finished product has a beautiful luster and fine, smooth, creamy texture. If larger volume is desired and if a more porous, spongy texture is better suited to the dish, the Jell-O and cream should be whipped separately and then combined. In this case, chill dissolved Jell-O until cold and syrupy, place in a bowl of cracked ice or ice water, and whip with rotary egg beater until fluffy and thick like whipped cream. Then fold in whipped cream.

For layered and decorated molds: Chill each layer of Jell-O until firm before adding another layer. Arrange design on layer of clear Jell-O. Cover with enough cold liquid Jell-O to anchor design. Chill until design is set. Add remaining Jell-O, pouring carefully against spoon to avoid disarranging design.

COUPON

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Gentlemen:

I am enclosing { 25c for one of the following } check which
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() 6 aluminum Jell-O molds, individual size, all to match.
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() Check for FREE 48-page Jell-O recipe booklet.
() Check for FREE Jell-O Ice Cream Powder booklet.

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And have you ever tried Jell-O Ice Cream Powder?

It works like magic . . . just add a quart of milk and freeze. You'll get nearly two quarts of delicious, wholesome ice cream. No cooking. No elaborate mixing. You don't need eggs! And sugar, flavoring, etc., are all in the powder. Jell-O Ice Cream Powder comes in four flavors, or unflavored (for your special flavoring).

Plain Ice Cream

1 package Jell-O Ice Cream Powder, any flavor
1 quart milk

COMBINE Jell-O Ice Cream Powder and 1 cup milk and stir until smooth. Add remaining milk. Freeze. Makes $1\frac{1}{2}$ quarts ice cream. Or, substitute for the quart of milk in this recipe:

1 cup cream and 3 cups milk, or
1 cup evaporated milk and 3 cups water, or
 $\frac{1}{2}$ cup sweetened condensed milk and $3\frac{1}{2}$
cups water

For variety, serve this ice cream with Barbados Sugar Sauce (page 7), or with chocolate, or fruit sauce.

Chocolate Ice Cream

1 package Chocolate Jell-O Ice Cream Powder
2 teaspoons vanilla
1 cup cream
3 cups milk

COMBINE Jell-O Ice Cream Powder and cream and stir until smooth. Add milk and vanilla. Freeze. Makes $1\frac{1}{2}$ quarts ice cream.

Orange Sherbet

1 package Lemon Jell-O Ice Cream Powder
Grated rind of 2 oranges
 $\frac{1}{2}$ cup lemon juice
2 cups sugar
5 cups boiling water
1 cup orange juice

COMBINE Jell-O Ice Cream Powder, orange rind, and sugar. Add boiling water gradually, stirring constantly until mixture is smooth. Add orange and lemon juice. Strain into freezer, cool, and freeze. Makes $1\frac{3}{4}$ quarts sherbet.



Six pure fruit flavors

LIME • STRAWBERRY • CHERRY
LEMON • RASPBERRY • ORANGE

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